

© 2006 Back to Basics Products, Inc. Bluffdale, Utah 84065 All Rights Reserved.



THANK YOU for choosing the Back to Basics® Stove-Top Popcorn Popper. Now you can enjoy theater-style popcorn at home.

Your new Stove-Top Popper is guaranteed to be free from manufacturing defects for 90 days from the date of purchase. Should a defect be found or a problem arise, please contact Back to Basics by calling 801-571-7349 or sending an e-mail to service@backtobasicsproducts.com. A customer service representative will advise you on the best way to have your popper repaired or replaced.

The manufacturer reserves the right to replace or repair the item at their discretion. Repairs can often be made by simply sending you a replacement part. Other repairs may require you to send the popper or part to Back to Basics for repair or replacement. Items sent to Back to Basics for repair or replacement should be sent postage paid to the address below. Back to Basics will pay for shipping the warranted item back to you.

Back to Basics Products, Inc. 675 West 14600 South Bluffdale, UT 84065 Ì



3

For replacement or additional parts, please contact Back to Basics Products at 801-571-7349.



Pan
Lid Knob
Back to Basics Lid\$3.00
Center Rail
Stirring Shaft
Gears\$1.00
Popper Design Lid \$3.00
Main Handle
Crank Shaft
Crank Handle

- · Wash pan throughly before using the first time.
- DO NOT place an empty popper on a heated stove top. The pan may melt or pit if heat cannot be transferred to oil and popcorn.
- DO NOT leave popper unattended while popping. Popcorn should be stirred continually throughout the popping process.
- Hot oil can burn or catch fire if left too long on heated stove top. Always attend heating oil and do not heat it without adding other ingredients.
- DO NOT allow skin near a pan that contains hot oil. Hot oil may occasionally pop out of the pan while heating.
- Never use water or liquid to extinguish an oil fire. For best results, use an approved fire extinguisher.
- · DO NOT let children make popcorn without close, adult supervision.
- · DO NOT USE POPPER FOR OTHER THAN INTENDED USE

Tip: To keep gears turning smoothly, apply a small amount of vegetable oil to them from time to time.

4

MAKING PERFECT STOVE-TOP POPCORN

ASSEMBLE POPPER

Holding lid by the handle, place lid peg in hole of popper pan. Line up clamp under handle between the two dimples on pan rim. Press down on handle until lid locks in place. Attach lid clamp to pan by pressing down on wood knob.

PREHEAT STOVE

For Electric Range: Set burner to medium high.

For Gas Range: Set heat to medium.

TIP: Because stove top heat output varies, adjust temperature as needed so popping is completed about three minutes after the popcorn is added to the pan.

POPPING POPCORN

Tip: Use fresh popcorn. Old popcorn loses its moisture and won't pop well. Buy popcorn fresh and keep it fresh.

- 1. Place 1–3 tablespoons of oil and ½ cup popcorn in popper and place on stove top.
- Tip: Don't use butter in place of oil, butter burns easily. Melted butter can be added to popped corn prior to serving.
- 2. Slowly and continuously turn handle.
- 3. When stirring becomes difficult or pan is visibly full, remove from heat. Empty popcorn into serving bowl, season, and enjoy.

TIP: You can make half a batch by using ½-1½ tablespoons of oil and ¼ cup of popcorn.



STOVE-TOP POPCORN ACCESSORIES

Get the most out of your Stove-Top Popper with Back to Basics popcorn accessories. Find them at your local retail store or order direct by calling 801-571-7349. To view these great popcorn products, visit our website at www.backtobasicsproducts.com.

POPCORN SERVING ACCESSORIES – Serve popcorn in style with ceramic and metal popcorn bowls, available in popper-size and individual sizes.

POPCORN BOXES – Serve popcorn like al pro with individual-serving popcorn boxes. These convenient pop-up boxes are available in packs of ten.

THEATER-STYLE BUTTER-FLAVORED POPCORN PACKS – These four convenient packs of seasoned popcorn and suflower oil give you the flavor and convenience of theater-style popcorn at home.

PREMIUM POPCORN SEASONING – Dress your popcorn in flavor with Country Butter, Nacho Cheese, Sour Cream & Onion and White Cheddar individual seasonings. Also available in 6-flavor Variety Sampler Pack.

New from Back to Basics!

Look for our new Nut Roaster and pre-mixed glazes to create delicious glazed nuts at home! Delight your family and friends with these yummy snacks in less than 10 minutes.